

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims

1-12. (Canceled).

13. (Currently Amended) A method of ~~processing~~ manufacturing green coffee beans to which brewing aroma is added, comprising:

a fermentation process of bringing green coffee beans, which are unground seeds from coffee berries, a yeast suspension containing brewers yeast in an amount of 1.0×10^8 cells/g - 1.0×10^{10} cells/g per weight of the green coffee bean, and a nutritive substance comprising at least one of fruit juice and fruit pulp, the nutritive substance being metabolized by said brewers yeast, into contact with one another to cause fermentation for at least 48 hours, to allow the green coffee beans to absorb brewing aroma of at least one of alcohols and esters produced by the fermentation and enhance the brewing aroma of the green coffee beans; and

a separation process of separating out only said green coffee beans that have passed through the fermentation process.

14-20. (Canceled).

21. (Currently Amended) A method of manufacturing roasted coffee beans to which brewing aroma is added, comprising:

a fermentation process of bringing green coffee beans, which are unground seeds from coffee berries, a yeast suspension containing brewers yeast in an amount of 1.0×10^8 cells/g - 1.0×10^{10} cells/g per weight of the green coffee bean, and a nutritive substance comprising at least one of fruit juice and fruit pulp, the nutritive substance being metabolized by said brewers yeast, into contact with one another to cause fermentation for at least 48 hours, to

allow the green coffee beans to absorb brewing aroma of at least one of alcohols and esters produced by the fermentation and enhance the brewing aroma of the green coffee beans;

a separation process of separating out only said green coffee beans that have passed through the fermentation process; and

a roasting process of roasting said green coffee beans that have been obtained in said separation process.

22. (Canceled).

23. (Withdrawn) A method of processing coffee berries, comprising: a fermentation process of bringing coffee berries having a coffee seed and coffee pulp into contact with microorganisms that metabolize said coffee pulp to cause fermentation, and a refining process.

24. (Withdrawn) The method of processing coffee berries according to claim 23, wherein said coffee berries have been dried.

25. (Withdrawn) The method of processing coffee berries according to claim 23, wherein said fermentation process is performed in advance of said refining process.

26. (Withdrawn) The method of processing coffee berries according to claim 23, wherein a dry-type refining process is performed in said refining process.

27. (Withdrawn) The method of processing coffee berries according to claim 23, wherein said microorganisms are at least one type of microorganism selected from the group consisting of yeast, lactic acid bacteria, and mold.

28. (Withdrawn) The method of processing coffee berries according to claim 27, wherein said yeast is brewers yeast.

29. (Withdrawn) Green coffee beans that are obtained by performing a fermentation process of bringing coffee berries, which have a coffee seed and coffee pulp, and microorganisms into contact with one another to cause fermentation, and a refining process.

30. (Withdrawn) Roasted coffee beans that are obtained by roasting the green coffee beans according to claim 29.

31. (Withdrawn) A coffee beverage that is obtained by grinding up and adding water to the roasted coffee beans of claim 30, then extracting said water by filtration with a filter.

32 - 34. (Canceled).

35. (Currently Amended) A method of manufacturing coffee drip extract to which brewing aroma is added, comprising:

a fermentation process of bringing green coffee beans, which are unground seeds from coffee berries, a yeast suspension containing brewers yeast in an amount of 1.0×10^8 cells/g - 1.0×10^{10} cells/g per weight of the green coffee bean, and a nutritive substance comprising at least one of fruit juice and fruit pulp, the nutritive substance being metabolized by said brewers yeast, into contact one another to cause fermentation for at least 48 hours, to allow the green coffee beans to absorb brewing aroma of at least one of alcohols and esters produced by the fermentation and enhance the brewing aroma of the green coffee beans;

a separation process of separating out only said green coffee beans that have passed through the fermentation process;

a roasting process of roasting green coffee beans that have been obtained in said separation process to obtain roasted coffee beans to which brewing aroma is added;

a filtering and extracting process of grinding up and adding water to the roasted coffee beans to which brewing aroma is added, then extracting said water by filtration with a filter.

36. (Currently Amended) A method of manufacturing a canned coffee beverage, comprising:

a fermentation process of bringing green coffee beans, which are unground seeds from coffee berries, a yeast suspension containing brewers yeast in an amount of 1.0×10^8 cells/g - 1.0×10^{10} cells/g per weight of the green coffee bean, and a nutritive substance comprising at least one of fruit juice and fruit pulp, the nutritive substance being metabolized by said brewers yeast, into contact with one another to cause fermentation for at least 48 hours, to allow the green coffee beans to absorb brewing aroma of at least one of alcohols and esters produced by the fermentation and enhance the brewing aroma of the green coffee beans;

a separation process of separating out only said green coffee beans that have passed through the fermentation process;

a roasting process of roasting green coffee beans that have been obtained in said separation process to obtain roasted coffee beans to which brewing aroma is added;

a filtering and extracting process of grinding up and adding water to the roasted coffee beans to which brewing aroma is added, then extracting said water by filtration with a filter; and

a heat sterilizing process of filling a container with a drip extract that has been obtained through said extracting process, followed by heating and sterilization.

37. (New) The method of manufacturing roasted coffee beans according to claim 21, wherein said nutritive substance comprises coffee pulp.